

# the menu

CHEF  
Laurent

## 12 Course Degustation Menu:

Cauliflower truffle oil duBarry cream

Salmon gravlax, dill, creme fraîche, caviar

Pan fried Scallops, pancetta, blood orange

Chicken liver hazelnut mousse, prunes, dehydrated beetroot

Smoked duck breast, apple cardamom compote, waffle potato

King dory , buttery celeriac puree, watercress Beurre

Sous vide Lamb backstrap Marrakech, dates, ouarzazate spice,  
harissa

Porcini truffle oil risotto

Beef eyes filet périgourdine , chargrilled mixed herbs aubergine.

Apple Normandy tart , salted caramel , mascarpone

Vanilla bean crème brûlée.

Cheese selection: goat cheese Picot , Beaufort , figues biscuits

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences